

Richmond Chocolate Chip Cookies

Ingredients

1 c butter, softened ~ 1 c white sugar ~ 1 c packed brown sugar ~ 2 eggs ~ 2 tsp vanilla extract ~ 3 c all-purpose flour ~ 1 tsp baking soda ~ 2 tsp hot water ~ ½ tsp salt ~ 1 c semisweet chocolate chips ~ 1 c chopped walnuts

Directions

1. Preheat oven to 350 degrees F (175 degrees C).
2. Cream together the butter, white sugar, and brown sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Dissolve baking soda in hot water. Add to batter along with salt. Stir in flour, chocolate chips, and nuts. Drop by large spoonfuls onto ungreased pans.
3. Bake for about 10 minutes in the preheated oven, or until edges are nicely browned.

